

# A PAGE FOR WOMEN AND THEIR INTERESTS

LOCAL CHAT: HOME AND FASHION HINTS: RELIGIOUS AND OTHER ACTIVITIES: THINGS FEMININE

## With Women's Clubs Elsewhere.

SAN FRANCISCO, Cal.—The propriety of permitting the cat to sleep in the dough was one of the things pointed out to the bakers of New York by the consumers' League during an inspection of the bakeries of that place, according to the discourse on the work of the league given by Mrs. Frederick Nathan before the San Francisco Center of the California Civic League.

A large audience of representative women was present to hear Mrs. Nathan explain the procedure by which the Consumers' League benefits the public and benefits the workers through inspecting factories and insisting upon facilities for ordinary human comfort in an environment sufficiently sanitary for ordinary human health.

In the course of her recital of the inspection carried on by the league, Mrs. Nathan told of the cellar baker shops in New York, where the rules and regulations are so formal that they do not prohibit the cat from using the dough for a hot water bag on a cold night, nor require the bakers to find some other place than the bread boards for their hats and coats and trousers when such articles are not in use.

As a companion piece to this picture and that there might be no strained relations between the East and the West, Mrs. Nathan then told of the places in California where peas are shelled and peaches are peeled by little boys opposed to washing their hands. As no statistics could be given, however, tracing death and disease on the part of the public directly to the cat or the boys, it was suggested by some present that perhaps it might have been better for those of active imaginations or with a natural aversion to cats and boys if such information was withheld and appeals to the esthetic taste avoided. Purchaser Responsible.

But no suggestion was made either officially or unofficially that any useful purpose could be served by suppressing information concerning the bitter conditions under which men, women and little children are compelled to struggle for the mere essentials of existence. And the responsibility for such conditions Mrs. Nathan made perfectly clear rests finally upon the purchaser. In whose power their readjustment lies, because unless readjustment is made patronage can be withdrawn. To illustrate this power, Mrs. Nathan gave instances of members of the league in New York refusing to continue accounts with the firms that did not permit their clerks to have stools behind the counters that they might rest when not serving customers. Mrs. Nathan then adjured her audience to look to it that employees in stores are paid a living wage, are not overworked until heart, body and mind are stunted, and are in an environment that will cause them no physical suffering nor mental distress. To look to these things and to place their patronage accordingly, the speaker said, was the remedy for some of the greatest suffering human beings are called upon to bear, and she pointed out that the application of the remedy should be the sacred duty of all good citizens.

Mrs. Nathan stated that the Consumers' League had discovered that not merely factories and large department stores subject their employees to conditions that fill the hospitals, prisons and asylums, but that dressmakers and milliners' establishments are responsible for much suffering to the girls and women employed through the order rushing process. And for such process, she pointed out, women customers are directly responsible.

Concerning striking inconsistencies on the part of men at the head of large establishments and having a desire to scatter sunshine about the world, Mrs. Nathan told of a multi-

millionaire of New York who paid his employees on an average of \$2.62 per week and presented public galleries with rare works of art. It required but little comment on the part of the speaker to draw attention to the grade of sunshine scattered.

The San Francisco Center will take steps to form a committee to work in connection with the National Consumers' League in the interest of establishing a living wage and sanitary environment for the benefit of the bread winners of California.

## Newest In Neckwear

One way of fixing up the tailored blouse whose neck-band and front closing is worn and frayed, is to wear with it a collar with jabot-tails. For a quite plain waist, make a Dutch collar of colored pique finished with white or of white or tan linen finished with a color, and then attach with Valenciennes. By joining the inner edges of these pabots, the entire front of the blouse will be nicely covered. Or make a sailor collar of white, blue or tan linen and from its fronts suspend narrow tabs trimmed with small black satin buttons and falling over a single jabot of shadow lace, especially smart with a rose or Dutch blue taffeta blouse is a black satin sailor collar with a double jabot of ecru-tinted shadow lace marking its front.

For the taffeta, satin or batiste which has passed its first youth, make an outside chemisette of embroidered lawn and Valenciennes, of shadow lace with point de Venise, of Irish or of white net, trimmed with black Brussels and black satin buttons. If the collar of the blouse is an utter wreck and the cuffs in a decrepit condition, make a guimpe of Lierre, staid or dotted net to fill in the space where the neck must be rounded out and provide mousquetaire cuffs for the sleeves that are slashed off at the elbow.

Novel indeed is a piece of neckwear composed of scallop-edged fine linen having at each side of its center two large eyelets threaded with a velvet ribbon bow and coming at the top of a tabat, also of the scalloped linen. Also a novelty is a black satin turn-over collar that fits above a plaited trill of shadow lace flanked at each side by a jabot and equally fetching is a little pump bow of white linen inset with Irish lace motifs.

Charming with a white lingerie frock are the various neck-pieces of black velvet ribbon. Many young girls affect the bands having a little cluster of tiny natural-colored flowers at the front, while others go in for the wide bows of the velvet ribbon which have a cross-piece of silk flowers.

## MOONLIGHT BLUE GOWN.

A beautiful gown for a recent occasion was made in a shade of moonlight blue satin of the softest consistency, known as peau de sude. The gown opened over a petticoat of the mouseline-de-suede, while one side of the corsage was like-wise of the flimsy fabric relieved with trimmings of dull gold.

Another gown for the same occasion was in a supple and beautiful gold tissue shot with flageolet green. The front of the gown was draped with a spoon-shaped panel of flower-patterned Brussels lace, veiled with a shadowy drapery of flageolet green tulle illusion, while the tissue was left uncovered at the back. The corsage itself was hidden under a soft fichu drapery of Brussels lace, showing a little gathered tucker of pure white chiffon, while over it was the same soft shadow veiling of green tulle illusion, the drapery entirely hiding the sleeves.

## SMART GOWN OF RATINE



This charming costume of white ratine is adorned with large pearl buttons. A dainty embroidered collar and turned back cuffs finish neck and sleeves while the waist is encircled with a girde of satin ribbon from which depend sash ends of the ribbon trimmed with ball fringe. A fine straw white hat, caught up with a ribbon cockade, and white suede boots are worn with the costume.

## FEMININE CHAT

A thick slice of onion laid on top of a roast of beef and cooked with it gives a fine flavor to meat and gravy.

Dress shields are conveniently fastened by means of short lengths of black ribbon on each end of the shield, to tie to similar pieces sewed at corresponding points in the armholes of waists.

A worn-out umbrella has by no means outlived its usefulness. The silk will make good facings, and the ribs are just the things to support flowers, as they are strong and almost invisible.

A piece of velvet pasted at the back and a little way around each side of a shoe heel that slips will hold it in place. A strip of elastic, stretched a little and fastened across the back near the top and just a little to each side, will keep a low shoe from slipping.

Little round glass buttons down the entire front closing is the only trimming on a simple but stylish frock of pink linen.

One new fall dress design in black and white effect has pretty little gathered sleeves and a stunning patent leather belt.

Imitation Japanese embroidery is seen on some of the latest lingerie designs from Paris, says the Washington Herald.

Double frills, either hand-embroidered or hemstitched, finish some of the newest and prettiest of the autumn shirtwaists.

"Ma's very much in favor of a third party."

"That so?"

"Yes; she thinks it will give her another excuse for a new gown."

## TRIED RECIPES

### CREAM OF CORN SOUP.

If corn on the cob is used place the cobs from which the corn has been removed in three pints of boiling water and cook slowly for half an hour. Remove them, add a pint of grated corn and boil until soft.

When canned corn is used turn the contents of the can into the water and boil until very tender. Press through a sieve, season to taste and let simmer while you make a smooth paste of three tablespoonsful of butter and two even ones of flour. Add to the soup and stir rapidly until it thickens. Turn in one pint of boiling milk, then add the beaten yolks of two eggs. Serve at once.—Montreal Star.

### SPANISH SALAD.

Cut the contents of one can of tomatoes in long strips. With scissors cut fine the tender part of a stalk of celery. Strip one cup of olives from seeds. Serve with oil mayonnaise on crisp lettuce leaves.

**BUTTERED MACARONI.** Drain some plain boiled macaroni. For each pint take a heaping tablespoonful of butter, melt in a saucepan. Add the macaroni, with salt and pepper to taste, and shake and turn frequently until the macaroni is piping hot.

### TOMATO SALAD LA ROSE.

The tomatoes should be peeled and the stems cut out, then each tomato is held in the left hand, the stem part up, and with a sharp knife it is cut almost through downward. Another cut is made at right angles, then the more, dividing each section into halves. When the tomato is placed on lettuce leaves the sections open outward and the result is like a large red flower. A generous spoonful of thick mayonnaise in the center of each completes the arrangement.

### CREAM CARROTS.

This recipe requires two pounds of carrots, half cupful of water, half cupful of milk, one teaspoonful of butter, one tablespoonful of flour, half teaspoonful of salt and pepper to taste.

Peel and cut carrots into thin slices, wash and simmer slowly with the water in close covered dish. Possibly a little more water may be needed before they are tender, as they should be somewhat moist when done. This will require about one hour. When butter and flour smooth, add the milk and seasoning to carrots. When hot, pour a little on the butter and flour, stir this into the carrots, and simmer until thickened, about 15 minutes.—Minneapolis Tribune.

### TUTTI FRUTTI TARTS.

Peel and cut one banana into bits, stone one can of cherries, hull one cup of strawberries, add one cup of sugar and put the mixture in the top of the double boiler over boiling water until the sugar is melted and the juice drawn out. Then sweeten to taste, and let it boil until directly over the fire until quite thick. Line tartlet pans with a thin, rich paste and brush over with white of egg; fill with the mixture and bake quickly.—Chicago Inter Ocean.

### RHUBARB FLUMINERY.

Peel and cut up 2-1/2 pounds of rhubarb; put in a basin with a little cold water, not enough to quite cover it, place a plate over the top and cook it until dissolved. With a wooden spoon bearing tablespoon of powdered ginger in half a cup of boiling water, and strained juice from rhubarb and stir until dissolved. With a wooden spoon rub the cooked rhubarb through a sieve, then add to gelatin, with seven tablespoons of whipped cream and eight heaping tablespoons of sugar. Set this on fire to reheat, but do not allow to boil, stirring all the time. Pour into wet molds, turn out when firm and serve with custard around them.

### RHUBARB GINGER.

Dry the rhubarb thoroughly and cut into pieces about an inch in length; turn into earthenware jars with equal amount of sugar and a small quantity of ginger. Cover the dish and allow it to stand three days, then stir it around, run off the syrup into a saucepan and let boil down to a third in quantity. Add rhubarb and boil until transparent. Stir as little as possible.

### BAKED RHUBARB PUDDING.

Half a pound of flour, four ounces of suet, half teaspoon of baking powder, rhubarb to fill dish, two tablespoons of brown sugar and two tablespoons of butter. Mix sugar and butter well together with spoon and spread over inside of pudding dish; it must be thickly coated. Mix flour, baking powder and finely chopped suet. Make these into a thick paste with water, laying aside one third for lid. Fill pastry with rhubarb cut into small pieces, sugar and a little water. Wet the edges, put on lid of pastry and bake one hour. Before putting in oven twist a piece of greased paper over the top. When done remove paper and turn out on hot dish. The mixture of butter and sugar make a rich brown sauce.

### RHUBARB DAINTY.

Put gill of water into a saucepan, add four heaping tablespoons of sugar, allowing them to boil for five minutes. Wash, slice pound of rhubarb and add it to the boiling syrup and cook gently for half an hour; then rub through a sieve, add tablespoon of powdered gelatin dissolved in cup of boiling water, adding a few drops of red coloring. Beat up cup of whipped cream till stiff, then fold carefully into the mixture. Pour into wet mold; when cold turn out and garnish with lady fingers.

### RHUBARB MERINGUE.

Cook rhubarb in very little water, add beaten yolks of two eggs, rind of a lemon, cup sugar, teaspoon vanilla. Line pie pan, with regular pie crust, pour in mixture and bake a delicate brown. Beat whites of eggs with three teaspoons of sugar and a little

## SERVICEABLE SUMMER GOWN



Here is a picturesque outfit for the summer girl. The gown is of heavy white linen, embroidered in colors and trimmed with a row of linen covered buttons that adorn the waist and are brought down the front of the skirt.

vanilla; spread on top and brown.—San Francisco Call.

### POTATO SOUP.

Boil a quart of potatoes and an onion until thoroughly cooked. Pour off the water. Add a piece of butter the size of an egg and beat the whole well with a fork or wooden spoon. Heat a quart of milk and pour over this mixture. Salt and pepper to taste. Keep it hot on back of stove, until served, but do not allow it to boil until after the milk has been added.

### RIGHT WAY TO POACH EGGS.

Have a saucepan of water boiling hot, but not actually bubbling. Break the eggs, one at a time, into a saucer, and slide them into place in the water. Draw the pan aside where they can not boil and baste the water over them with a spoon until they are covered with a thin veil of white. Have ready slices of bread toasted, buttered and cut in pieces the size of the eggs

## SEED PEARL JEWELRY STYLISH

The present revival of seed pearl jewelry harks back to the days of our grandmothers. The old pieces of this pearl jewelry were made in Europe and Egypt and many of the old European pieces find their way to this country today in the property of Italian women coming to the new country. But now we are making this jewelry in America, employing foreign workmen and importing the little pearls in strands at vastly less duty than would be charged were they made up.

While many of the new seed pearl pieces are made on the lines of the old-fashioned jewelry—brooches, the size of a dollar and earrings of such length that they depend almost to the shoulders in some instances—their very make-up gives them an air of daintiness and lightness that is impossible to pieces of the same size in silver or gold.

The basis of these ornaments is mother of pearl, cut into the desired shape, and to this is applied the pearls, strung and sewed on fine white horsehair. This cutting is frequently most delicate, the shell made only as wide as a single row of the tiny pearls. The designs vary and in making them there is plenty of play for the

designer's fancy, says the Sacramento Union. The star is a favorite in pendants and brooches, the center being formed of one large pearl, a small platinum set diamond or some other stone. There are whole sets to match, necklace and pendants, earrings and brooch—perhaps in an ornate flower design with little swinging chains and pearl wrought balls attached.

Earrings range from the simplest to the most intricate designs. One pair is most exquisitely shaped like a lily with a chain and ball of pearls dangling pistol-wise from the center.

Necklaces are both simple and elaborate and one may indulge one's fancy to any extent.

Along with this revival of the old-fashioned necklace comes the revival of black velvet neckband as a background or mount for pearl bands or a single pearl star, the blackness of the velvet making a lovely setting for the creamy whiteness of the pearls.

Such a band is worn close about the neck with or without a high-boned stock.

The prices of these pearl pieces are reckoned according to their weight, and they vary all the way from one to three figures.

### VOGUE OF VELVET.

Velvet belts, sashes, bows and wide bands set under lace hems have entirely supplanted silk and satin accessories, says Vogue. Velvet was noted also in short, sleeveless coats worn with lace dresses. Several tailored costumes seen at a Paris salon were made of a new autumn silk much resembling bengaline. A particularly lovely piece of this silk of butter color composed a prettily frock trimmed with black facings, buttons, a narrow black belt and a black tulle hat.

A pretty actress wore a long cloak of shaded blue brocade velvet, lined and faced with blue satin. The skirt, extremely ample about the upper part of the figure, was drawn close to the lower limbs by a straight, narrow band of mole skin fur.

and arranged on a hot platter. As each egg is lifted out on a skimmer, trim off the ragged edges and slide it on the toast.

### HAM TOAST

A nice way to use the remnants of a boiled ham is to make ham toast. Grind or chop the ham until you have about a cupful of meat, using some of the fat, as that improves the flavor. Melt a tablespoon of butter in a saucepan and add a tablespoon of flour. As soon as blended add 1-1/3 cups of sweet milk. Stir this thickener slightly, then add ham and the whites of two hard-boiled eggs, which have been mashed with a fork, season with pepper and a little salt. Pour over round slices of toast which have been placed on a platter. Take the yolks of the eggs and put through a potato masher or grater and sprinkle over the top. Garnish with parsley.

### THE GLASS BUTTON CRAZE.

The craze for crystal buttons is becoming a'arming. Every other dress one meets shows a trimming of these pretty buttons. In moderation they are charming, and make a most effective addition, but lately, I am sorry to say, there seems to be a growing fancy for literally covering a frock with glass buttons. One pretty frock I saw in the Park last week was quite spoilt by a too lavish display of this glittering ornamentation. The dress was of natural-colored shantung with pipings of deep orange, but down the whole length of the sleeves, round the neck, and down the front of the skirt, came a close row of rather large glass buttons. More buttons also appeared at intervals round the hem of the skirt. The effect of the dress was utterly spoilt by this vulgar display of buttons, though a few would have given a note of distinction.

A very pretty frock showing a restrained use of crystal buttons was made for a fashionable wedding. This was of pale pink shantung over tulle of the same color, with a single row of crystal buttons down the front. The skirt had a deep hem made of bands of ruched tulle, with a lovely piece of embroidery, consisting of pink roses and green leaves, in between. A deep collar of the shantung, embroidered with trailing roses and edged with a ruffling of tulle, almost covered the bodice, and the short sleeves were finished with deep frills of fine spotted net. A large, flat hat of coarse ecru straw, trimmed with roses and a pink cavalier feather, accompanied this frock.

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